

POOLSIDE

À LA CARTE MENU

OPEN DAILY: 12:00 - 19:00 HRS.

CALL 076-358500

FBRESERVATION-LAGUNAPHUKET@ANGSANA.COM

POOLSIDE

YOUNG SWIMMERS

SEASONAL FRUIT SALAD 

HEALTHY CHICKEN & MANGO SALAD

CUCUMBER, LETTUCE, AVOCADO MANGO SHREDDED CHICKEN & TANGERINE DRESSING

HAM & CHEESE PANINI 


CHEESY PIZZA MARGHERITA  

NAPOLETANA TOMATO SAUCE, MOZZARELLA CHEESE & ITALIAN BASIL

SPAGHETTI MEATBALLS 

SAUTÉED SPAGHETTI IN A LIGHT MARINARA SAUCE & BEEF MEATBALLS

APPETISER

FRENCH FRIES  

CHIPS & SALSA  

CRISPY TORTILLA CHIPS, GUACAMOLE, PICO DE GALLO & SOUR CREAM

LARB MOO TORD

CRISPY SPICY MINCED PORK & MINT CROQUETTE, CUCUMBER BATONNETTE, STRING BEANS, FRESH CABBAGE & SWEET CHILI SAUCE

VIETNAMESE FRESH SPRING ROLLS  

SHRIMPS OR ROOT VEGETABLES WRAP IN RICE PAPER, PEANUT BUTTER & SRIRACHA DIPPING

CAJUN SPICE CALAMARI RINGS 

CITRUS AIOLI, DAIKON-CARROT-CUCUMBER PICKLES

ASSORTED THAI SATAYS 

CHICKEN, PORK & BEEF, PEANUT SAUCE & AJAD DIPPING

MAIN PART

PHUKET MEE SAPAM  

STIR-FRIED EGG NOODLES PHUKET STYLE, MIXED SEAFOOD, YOUNG KALE, SPRING ONIONS, CRISPY SHALLOT & LIME

ANGSANA CLUB SANDWICH  

THREE LAYERS SOUR DOUGH BREAD, BLACK GARLIC MAYO, TOMATO, LETTUCE, EGG, CHICKEN, CHEESE, AVOCADO & FRENCH FRIES

SIGNATURE RUBEN PANINI 

CORNED BEEF, DIJON MUSTARD SPREAD, PROVOLONE CHEESE IN CIABATTA BREAD & FRENCH FRIES

FISH & CHIPS 

CHANG BEER BATTERED LOCAL WHITE SEABASS FILLET, ASIAN TATAR SAUCE & FRENCH FRIES

ULTIMATE SLIDERS 

LARB MOO PORK PATTIE, FRIED CHICKEN THIGH, WAGYU BEEF PATTIE IN OUR SIGNATURE TOASTED PRETZEL BUN

SALAD

BUTTERHEAD & YOUNG ROCKET    

ORANGE SEGMENTS, ONION, BEETROOT, TOASTED WALNUTS, GOAT CHEESE & HONEY-MUSTARD-BALSAMIC VINAIGRETTE

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.



VEG



VEGAN



SUSTAINABLE



CONTAINS
EGG



CONTAINS
SHELLFISH



CONTAINS
DAIRY



CONTAINS
NUTS



CONTAINS
GLUTEN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
PLEASE INQUIRE WITH SENIOR MANAGEMENT IF YOU HAVE ANY DIETARY RESTRICTIONS, ALLERGIES OR SPECIAL CONSIDERATIONS.

POOLSIDE

SOM TUM & GRILLED PRAWN SKEWER



GLUTEN FREE

THAI GREEN PAPAYA SALAD, LOCAL HERBS INFUSED & GRILLED PRAWN SKEWER

BEETROOT CURED SALMON TOSTADA



TOASTED RUSTIC BREAD, SMASHED AVOCADO, WILD ROCKET, POMEGRANATE & SOUR CREAM

RUSSIAN SALAD



GLUTEN FREE

SMOKED NORWEGIAN BLACK SALMON, WATERCRESS, QUAIL EGG & CRISPY CAPERS

PASTA

VEGETARIAN LOVERS



VEGAN OPTION

CHOICE OF SPAGHETTI OR GNOCCHI, SLOW COOK NAPOLETANA TOMATO SAUCE

SPAGHETTI MEATBALLS



SAUTÉED SPAGHETTI IN A LIGHT MARINARA SAUCE & BEEF MEATBALLS

4 CHEESES GNOCCHI



HOMEMADE POTATOES GNOCCHI, EMMENTAL, GRUYERE, PARMESAN & BLUE CHEESE CREAMY SAUCE, BALSAMIC ROCKET SALAD

BLACK SQUID INK TAGLIOLINI PESTO



ANDAMAN PRAWNS, RUBY POTATOES & LIGURIAN PESTO

PIZZA

MARGHERITA



NAPOLETANA TOMATO SAUCE, MOZZARELLA CHEESE & ITALIAN BASIL

ANGSANA SIGNATURE PANAENG



PANAENG RED CURRY, MOZZARELLA CHEESE, GRILLED CHICKEN, BABY EGGPLANT & FRESH THAI BASIL

PEPPERONI



NAPOLETANA TOMATO SAUCE, MOZZARELLA CHEESE & SPICY SALAMI

SEAFOOD EXTRAVAGANZA



NAPOLETANA TOMATO SAUCE, MOZZARELLA CHEESE, PHUKET SUSTAINABLE SEAFOOD

CALZONE MADNESS



FOLDED PIZZA, NAPOLETANA TOMATO SAUCE, ARTICHOKE, MUSHROOMS, HAM, BLACK OLIVES, OREGANO & BASIL

DESSERT

KHAO NEEO MAMUANG



GLUTEN FREE

MANGO & STICKY RICE, CREAMY COCONUT SAUCE

SEASONAL TROPICAL SLICED FRUIT PLATTER



GLUTEN FREE

HOMEMADE BROWNIE SUNDAE



THICK FUDGY BROWNIE, VANILLA ICE CREAM, MARASCHINO CHERRY, CHOCOLATE FUDGE, SPRINKLES, WHIPPED CREAM & PEANUTS

BANANA SPLIT



VANILLA, CHOCOLATE & STRAWBERRY ICE CREAM, PINEAPPLE, STRAWBERRIES, CHOCOLATE SYRUP, WHIPPED CREAM, MARASCHINO CHERRY & PEANUTS

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